



ADIYAMAN UNIVERSITY
FACULTY OF ENGINEERING
DEPARTMENT OF FOOD
ENGINEERING

INTRODUCTORY BOOKLET

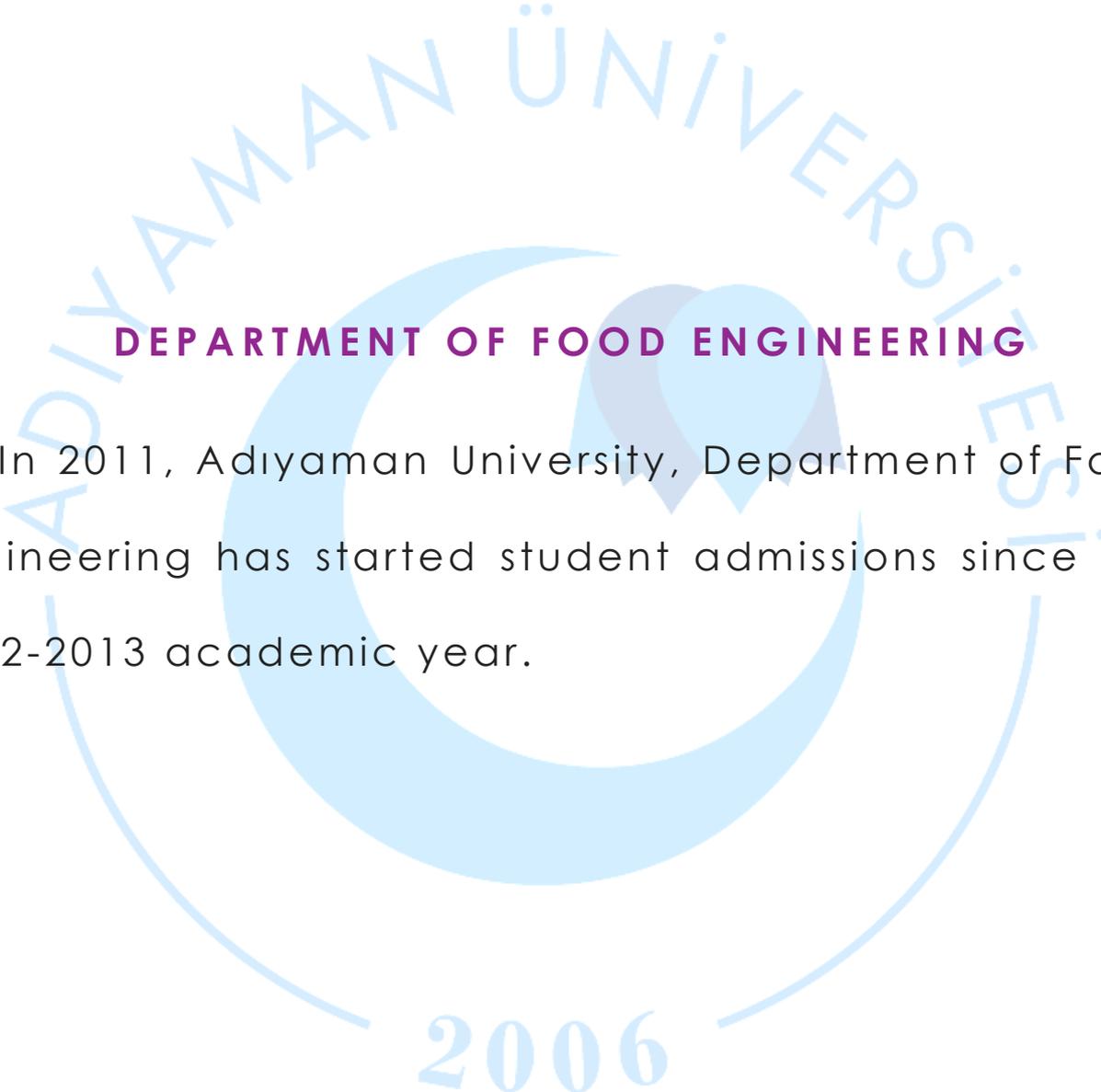
2006

2021-2022

CONTENTS

- Department of Food Engineering
- Mission & Vision
- About Food Engineering
- About Department of Food Engineering
- Job Opportunities for Graduates
- Highest and Lowest Placement Scores
According to Central Placement
- Course Catalogue

2006

The logo of Adiyaman University is a large, light blue circular emblem. It features a stylized sun or moon in the center, with rays extending outwards. The text "ADIYAMAN ÜNİVERSİTESİ" is written in a semi-circle along the top edge of the emblem, and the year "2006" is written at the bottom. The text "DEPARTMENT OF FOOD ENGINEERING" is overlaid on the logo in a bold, purple font.

DEPARTMENT OF FOOD ENGINEERING

In 2011, Adiyaman University, Department of Food Engineering has started student admissions since the 2012-2013 academic year.

Head of Department

Assoc. Prof. Dr. Leyla EREN KARAHAN

Vice Chair

Assoc. Prof. Dr. Miraç UÇKUN

Academic Staff

Department of Food Technology

Prof. Dr. Şükrü KURT (Head of Department of Food Technology)

Rsc. Asst. Huriye Gözde CEYLAN

Department of Food Science

Assoc. Prof. Dr. Miraç UÇKUN (Head of Department of Food Science)

Assoc. Prof. Dr. Leyla EREN KARAHAN

Department Secretary

Aysel KELEPÇE KARACIL

- **Mission & Vision**

Mission

The aim of our department is to know the food system well, to examine the effects of the system on human health, environment, social justice and economic development in a realistic and objective manner at the global and local level; Having the necessary academic (technical and technological), social and cognitive knowledge and skills to contribute to the functioning and transformation of the system in line with the sustainable development goals; and to train graduates who can apply these knowledge and skills in the light of current developments in science and technology with innovative and creative methods.

Vision

Food Engineering Department produces the scientific and technological information required for

the ethical operation and transformation of the food system in line with the global and local sustainable development goals, focusing on human health and environment; working to use this information on a national and international scale with a transdisciplinary systematic approach in solving the problems of the age, carrying out the activities (technology transfer, scientific communication) required for the effective use of the information and solutions produced by all stakeholders (private sector, civil society, public) and aims to be a department that actively contributes to the formation of policies affecting the food system

2006

About Food Engineering

Food engineers are engineers who have knowledge and skills in the design, production, safety and sustainability of healthy, safe and high quality, value-added foods at all stages from "farm to fork".

2006

About Department of Food Engineering

The mission of the Food Engineering Department; to train food engineers equipped with knowledge and skills in food engineering. In addition, it is to conduct scientific research and present its knowledge and experience for the benefit of the food industry and society.

2006

Job Opportunities for Our Graduate Students

Graduates; in the private sector; They can work as project engineers, business engineers, investment specialists, consultants and quality specialists in food-related businesses. They can work as engineers and managers in the fields of R&D, production, quality assurance, marketing, import and export of the food industry. Students who successfully complete the program can apply for master's and doctorate degrees in the field of Food Engineering or in other branches of science that accept students from this field. In the public sector of food engineers; There are employment opportunities in the Ministry of Agriculture and Rural Affairs, Ministry of Health, Ministry of Industry and Trade, Turkish Standards Institute and municipalities.

Highest and Lowest Placement Scores According to Central Placement (Last 5 Years)

According to the results of the placement announced by the Centre for Assessment, Selection and Placement in 2017, the students were placed in our department with the lowest score of 242,4855, while the highest score was 288,18069. 6 of the 20 student quotas opened in total have been filled.

According to the results of the placement announced by the Centre for Assessment, Selection and Placement in 2018, the students were placed in our department with the lowest score of 249,54974, while the highest score was 304,29274. 3 of the 15 student quotas opened in total have been filled.

According to the placement results announced by the Centre for Assessment, Selection and Placement in 2019, a student was placed in our department with a score of 311,34573.

38 students continue their education in our department.

Course Catalogue

1. Class					
Code	Course Name	ECT S	WCH T+A/C	C/E	La.
First Semester					
AİİT101	Ataturk's Principles and Turkish Revolution I	2	2+0/2	C	T
FİZ101	Physics I	4	2+2/3	C	T
GDM105	Biology	4	2+0/2	C	T
GDM109	Introduction of Food Engineering	6	2+0/2	C	T
KİM101	Chemistry	4	2+2/3	C	T
MAT101	Calculus I	5	3+1/4	C	T
TD101	Turkish I	2	2+0/2	C	T
YD101	Foreign Language I	3	2+0/2	C	T
Fall Semester Total:		30	17+5/20		
Second Semester					
AİİT102	Ataturk's Principles and Turkish Revolution II	2	2+0/2	C	T
ENF102	Basic Information Technologies	5	2+0/2	C	T
FİZ102	Physics II	4	2+2/3	C	T
GDM108	Engineering Drawing with Computer	4	1+2/2	C	T
KİM102	Organic Chemistry	5	3+0/3	C	T
MAT102	Calculus II	5	3+1/4	C	T
TD102	Turkish II	2	2+0/2	C	T
YD102	Foreign Language II	3	2+0/2	C	T
Spring Semester Total:		30	17+5/20		
YEAR TOTAL :		60			
2. Class					
Code	Course Name	ECT S	WCH T+A/C	C/E	La.
Third Semester					
GDM203	Engineering Mathematics	4	3+0/3	C	T
GDM205	Mass and Energy Balances	4	3+0/3	C	T
GDM207	General Microbiology	5	2+2/3	C	T
GDM209	Food Chemistry and Biochemistry	5	4+0/4	C	T
GDM211	Engineering Thermodynamics	3	2+0/2	C	T
GDM201	Analytical Chemistry	4	2+2/3	C	T
MUH201	Statistic for Engineering	3	2+0/2	C	T
SOSSEC1	Social Elective Course 1	2	2+0/2	E	T
Fall Semester Total:		30	20+4/22		
Fourth Semester					
GDM200	Internship 1	0	0+0/0	C	T
GDM202	Fluid Mechanics	4	3+0/3	C	T
GDM204	Heat and Mass Transfer	4	3+0/3	C	T
GDM206	Food Microbiology I	5	2+2/3	C	T
GDM208	Reaction Kinetics	3	2+0/2	C	T
GDM212	Instrumental Food Analysis	5	2+2/3	C	T
GDM218	Laboratory Techniques	4	2+2/3	C	T
MUH204	Occupational Health and Safety	3	2+0/2	C	T
SOSSEC2	Social Elective Course 2	2	2+0/2	E	T
Spring Semester Total:		30	18+6/21		
YEAR TOTAL :		60			

3. Class					
Code	Course Name	ECT S	WCH T+A/C	C/E	La.
Fifth Semester					
GDM301	Food Engineering Unit Operations	5	4+0/4	C	T
GDM303	Food Biotechnology	5	3+0/3	C	T
GDM305	Food Microbiology II	4	2+0/2	C	T
GDM311	Nurtition	4	2+0/2	C	T
GDM313	Food Packaging	4	2+0/2	C	T
GDM315	Fermentation Technology	4	2+0/2	C	T
GDMSEC1	Professional Elective Courses 1	2	2+0/2	E	T
SOSSEC3	Social Elective Courses 3	2	2+0/2	E	T
Fall Semester Total: :		30	19+0/19		
Sixth Semester					
GDM300	Internship 2	0	0+0/0	C	T
GDM302	Fruit and Vegetable Processing Technology	5	2+2/3	C	T
GDM304	Cereal Processing Technology	5	2+2/3	C	T
GDM306	Oil Technology	4	3+0/3	C	T
GDM310	Food Additives and Toxicology	4	2+0/2	C	T
GDM324	Hygiene and Sanitation in Food Industry	4	2+0/2	C	T
GDMSEC2	Professional Elective Courses 2	2	2+0/2	E	T
SOSSEC4	Social Elective Courses 4	2	2+0/2	E	T
Spring Semester Total: :		30	15+4/17		
YEAR TOTAL: :		60			
4. Class					
Code	Course Name	ECT S	WCH T+A/C	C/E	La.
Seventh Semester					
GDM403	Meat Science and Technology	5	2+2/3	C	T
GDM405	Dairy Science and Technology	5	2+2/3	C	T
GDM411	Cheese Technology	4	2+0/2	C	T
GDM413	Catering Technology	4	2+0/2	C	T
GDM423	Enzyme Science and Technology	4	2+0/2	C	T
GDM433	Senior Design Project	4	0+2/1	C	T
GDMSEC3	Professional Elective Courses 3	2	2+0/2	E	T
SOSSEC5	Social Elective Courses 5	2	2+0/2	E	T
Fall Semester Total: :		30	14+6/17		
Sekizinci Yarıyıl					
GDM404	Engineering Adaptation	15	0+2/1	C	T
GDM406	Product Development	5	2+0/2	C	T
GDM408	Food Projects Preparation Technique	5	2+0/2	C	T
GDM410	Problems and Evaluation of Local Food Business	5	2+0/2	C	T
Fall Semester Total: :		30	6+2/7		
YEAR TOTAL: :		60			
ECTS TOTAL: :		240			
NATIONAL GRADUATION CREDIT: :		143			

Elective Courses

2. Class

Code	Course Name	ECTS	WCH T+A/C	C/E	La
Third Semester					
SOS201	Communication	2	2+0/2	E	T
SOS203	Environmental Management Systems	2	2+0/2	E	T
SOS205	Engineering Economy	2	2+0/2	E	T
SOS207	Critical Analytic Thinking	2	2+0/2	E	T
SOS209	History of Science	2	2+0/2	E	T
SOS211	Volunteering Work	2	2+0/2	E	T

Fourth Semester

SOS202	Public Relations	2	2+0/2	E	T
SOS204	First Aid	2	2+0/2	E	T
SOS206	Environmental Pollution and Control	2	2+0/2	E	T
SOS208	Artificial Intelligence Methods	2	2+0/2	E	T
SOS210	Research and Investigation Techniques	2	2+0/2	E	T

3. Class

Code	Course Name	ECTS	WCH T+A/C	C/E	La
Fifth Semester					
GDM317	Cold Technique and Storage	2	2+0/2	E	T
GDM319	Food and Business Ethics	2	2+0/2	E	T
GDM321	Quality Control and Legislation	2	2+0/2	E	T
GDM323	Material Science	2	2+0/2	E	T
GDM325	Food Preservation Techniques	2	2+0/2	E	T
SOS301	Patents and Industrial Designs	2	2+0/2	E	T
SOS303	Environment and Ecology	2	2+0/2	E	T
SOS305	History of Art	2	2+0/2	E	T
SOS307	Sign Language	2	2+0/2	E	T
SOS309	Operational Research	2	2+0/2	E	T
SOS311	Technology and Innovation Management	2	2+0/2	E	T

Sixth Semester

GDM308	Research Methods and Techniques	2	2+0/2	E	T
GDM312	Food Quality and Safety Systems	2	2+0/2	E	T
GDM314	Special Food Technology	2	2+0/2	E	T
GDM316	Industrial Microbiology	2	2+0/2	E	T
GDM318	Food Machinery and Equipment	2	2+0/2	E	T
GDM320	Food Reology	2	2+0/2	E	T
GDM322	Sensory Analysis Techniques	2	2+0/2	E	T
SOS302	Entrepreneurship	2	2+0/2	E	T
SOS304	Ahi Community and Professional Ethics	2	2+0/2	E	T
SOS306	Production Planning	2	2+0/2	E	T
SOS308	Ergonomy	2	2+0/2	E	T
SOS310	Climate Change and Sustainable Management	2	2+0/2	E	T
SOS312	Career Planning and Development	2	2+0/2	E	T

SOS314	International Relations				
4. Class					
Code	Course Name	ECTS	WCH T+A/C	C/E	La.
Seventh Semester					
GDM407	Design in Food Engineering	2	2+0/2	E	T
GDM409	Aquaculture Processing Technology	2	2+0/2	E	T
GDM417	Poultry Meat Technology	2	2+0/2	E	T
GDM419	Food Economics and Management	2	2+0/2	E	T
GDM421	Sugar and Sugar Products Technology	2	2+0/2	E	T
GDM425	Functional Food Technology	2	2+0/2	E	T
GDM429	Emulsion Technology in Food Production	2	2+0/2	E	T
SOS401	Business Law	2	2+0/2	E	T
SOS403	Intellectual and Industrial Property	2	2+0/2	E	T
SOS405	Energy Conservation in Industry	2	2+0/2	E	T
SOS407	Business Administration and Management	2	2+0/2	E	T
SOS409	Factory Organization and Facility Planning	2	2+0/2	E	T
SOS411	Productivity Measurement and Analysis	2	2+0/2	E	T
SOS413	Project Management	2	2+0/2	E	T
SOS415	Energy and Environment	2	2+0/2	E	T

WCH: Weekly Course Hours

T+U/K: Theoretical + Application/Credit

ECTS: European Credit Transfer System

C/E: Compulsory/Elective

La.: Language (T: Turkish)

2006

FACULTY OF ENGINEERING
DEPARTMENT OF FOOD ENGINEERING

Address

Adiyaman University (ADYU)
Faculty of Engineering
Department of Food Engineering
Floor: 1
02040, City Center / ADIYAMAN
Telephone: +90 (416) 223 3808
Fax: +90 (416) 223 3809

Web: <https://muhendislik.adiyaman.edu.tr/en/departments/department-of-food-engineering>

2006